

# ILOA NEWS LETTER

P.O. Box 808 Smithville Texas 78957

#### February 1, 2024

January is behind us as we look forward to Valentines Day, then comes Easter then beautiful Spring weather and the Texas wild flowers that begin to bloom all over the counties.

COVID and the Flu are still around, so please take care of yourself and each other.

\*\*\* If you haven't already paid your HOA Annual dues of \$150.00, please make arrangements to get them paid, the board ran a little later than usual on getting the invoices out, once your payment has been received you will be mailed your new Membership Cards, you will have until February 29, 2024 to make your payment. The ILOA Board will begin placing Liens on delinquent properties this year.

#### Mail Payments to:

Indian Lake Owners Association

P.O. Box 808 Smithville, Texas 78957

Phone # 512-237-8500

# **Current Board Members**

Douglas Watne-President

Phil Webb-Vice President

Mary Cox-Secretary

John Keller-Treasurer

Cyndee Wilson-Parks & Roads

Lakes & Fish - (Position Open)

Bonny Joplin & Karen Williams-Pool Committee

#### Architectural Committee

Christopher Robbins

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# Smithville / Bastrop Events 2024

34<sup>th</sup> Annual Fish Fry and fun night is February 3, 2024,

Tickets are \$100 and this entitles both the purchaser and one guest to a fried fish meal, registration begins at 6:00 PM, meal will begin at 6:30 PM, there will be a drawing, the drawing will begin at 7:30 PM. Once the first ticket has been drawn, no further tickets can be added to the hopper except for the five (5) tickets auctioned during the event. <u>YOU NEED NOT BE PRESENT TO WIN THE DRAWING</u>, but you must be present to eat the incredible food and enjoy the fellowship of other Smithville Citizens! This event will be held at the Smithville Rec Center, this event ends at 10:00 PM.

# February 9, 2024 from 6PM to 10PM at Smithville rec. Center

Get ready to immerse yourself in the "Laissez les bons temps rouler' spirit of Mardi Gras at this year's celebration. Start the evening with a glass of Hurricane Punch and enjoy the theme as it is incorporated into every element of the evening: the catered meal, the décor, the music & dancing, the costumes and the conclusion when king cake is served! Will luck be on your side? Who will receive the slice with the hidden baby?

Exclusive ticket prices for our valued members at \$75. For prospective or future members, tickets are available at \$85. Don't miss this opportunity to join the Chamber and be a part of something extraordinary.

We're counting on your generosity! Contributions are being accepted for our silent auction. Help us raise funds to support the Chamber's initiatives and community programs.

**Teen Night (on the 2nd and 4th Tuesday of every month.)** Contact the Smithville Library @ 512-237-2382 for more details

# Bastrop Mardi Gras 2024

- Presented By: City of Bastrop Main Street Program
- Downtown Bastrop
- Main Street
- Bastrop, TX 78602
- Dates: 2/1/2024, 2/2/2024, 2/3/2024
- Price: Free

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# **Bastrop 1832 Farmers Market**

Perfectly positioned in Historic Downtown Bastrop between the Convention Center and the Lost Pines Art Center. Here you'll find a myriad of in-season produce, grass fed beef, pasture raised chicken, local raw honey, farm eggs, baked goods, prepared foods, cookies, jams, jellies, pickles, traditional Chinese herbals, handmade noodles, herbs, plants, and flowers, artisan wares such as soaps, candles, knitted items, jewelry, metal arts, and the list goes on. Hours: Saturday | 10a.m. - 2 p.m. year round.

Let's always support our Local Business's in the area, this helps our Merchants grow by leaps and bounds.

# Neighborhood Watch



As we are all out in our yards or walking the neighborhood let's all be vigilant of our surroundings, if we see something say something. Please call the Bastrop County Sheriffs Office at 512-303-1080 if you notice any suspicious activity in the neighborhood, you can also report concerns to your current Board Members by email @ iloaoffice78957@yahoo.com or by calling 512-237-8500.

# \* Drainage System Mapping

If you see a red colored F-150 truck stopping in front of your house or property with the emergency flashers on that is just Doug and/or Cyndee Wilson photographing and measuring drainage culverts. We are interested in documenting the drainage (or lack thererof) system within the community on maps for later discussions with county officials as to needed improvements.



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### Neighborhood Events / Happenings

#### Plant and Seed Exchange

Saturday, February 10 from 10am-12 noon, at the Pavilion

Bring plants or cuttings you want to give away or trade, also, any seeds you have collected or bought and don't plan to use.

If you don't have plant or seed to trade, but are interested in acquiring new plants, come anyway.

#### <u>Kite Fly on the Dam</u>

<u>Mark your Calendar for Saturday</u> March 2, starts at 10:00am, weather permitting. (If weather not conducive will try Saturday March 9) <u>More details later</u>.

The <u>Little Free Library</u> at the Indian Lake Pavilion is flowing - books are being taken out and books are being added. The book library is being monitored to keep a variety of genre of books for all readers - books for youth of all ages and adults of all interests. Thank you to those that are sharing books. Check it out for some good reading as it is changing all the time, and take a book that interests you.

Cynthia is thinking about adding a second library box just for books for youths might be warranted. Is there an interest in having more books for children and young folks?

You can leave a note for Cynthia Prudhomme at the Book Box location for additional ideas and book interest.

Please keep the Koopman family in your thoughts and Prayers, Carolyn Koopman passed away January 14, 2024.

# New ILOA Website



Please go to our new website and register by clicking on the Contact tab at the top of the page <u>https://indianlakeowners.net</u>. You can enter your personal information there, by sharing your email address with us you will receive notifications from time to time. Please share this information with your neighbors so that they can sign up also.

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Brush Pile

The Brush Pile is open for ILOA residents the first Saturday of each month.

Open from 8:00 AM to 12:00 Noon



Valentines

February 14<sup>th</sup> is Valentines day, remember to get your true love that special Valentines gift they have been wishing for.

# Volunteer Your Time



The ILOA Board Members are always looking for volunteers to assist with things to do in our neighborhood, please send your information to <u>Iloaoffice78957@yahoo.com</u> if you would like to volunteer your time.

Pool/Pavilion Playground Area

**Brush Pile Area** 

Lawn Care

Lake/Fish (Position Open)

Architectural Committee Member

### Welcome to the Neighborhood

We would like to welcome the following new neighbors to Indian Lake.

- 1. The Savedra Family on Chickasaw
- 2. Genaro Carballo on Tejas
- 3. Sarah Borja on Peace Pipe
- 4. Santos Jaimes on Deer Run





#### **ILOA Bylaws & Restrictions News**

#### **Bylaws Update**

Our bylaws are the main governing document for our community. They are a legal document that revolves around operational issues, mainly pertaining to the board of directors. They are the specific rules that explain how the ILOA runs on a daily basis.

They were first established in 1972 by the board of directors when Indian Lake was being incorporated. Any amendments to our bylaws must be approved by a 2/3 majority vote of the membership in attendance (or by proxy) at an annual meeting. Until they are filed at the Bastrop County Clerk's office, they are not legally in effect. The Indian Lake Owners' Association Bylaws were last amended on August 27, 2022 and filed on 12/05/2022. These bylaws can be found on the new website (www.indianlakeowners.net) or by clicking on this link.

There have been many new laws passed during the 87<sup>th</sup> and 88<sup>th</sup> Texas Legislative Sessions that affect how Property Owner Associations (or in our case Land Owners' Association) must operate. Due to this reason, a committee was appointed at the January 13, 2024 Bi-Monthly Board Meeting to review our current bylaws and bring back a document with amendments that bring our bylaws into compliance with the new state laws that will need to be voted on

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at the 2024 Annual Business Meeting in July. The committee is made up of Doug Wilson, Phil Webb, Kenneth Cox and Tonya Boess.

Progress on the committee will be included in future newsletters.

#### **Restrictions Update**

At the January 13, 2024 Bi-Monthly Board Meeting a committee was formed to review our current restrictions and bring back a document with amendments that bring our restrictions up to date. Any amendments to our restrictions must be approved by a 2/3 majority vote of the membership in attendance (or by proxy) at an annual meeting. The committee is made up of John Keller, Christopher Robbins and Bonny Lynn Joplin.

Progress on the committee will be included in future newsletters.



In closing this monthly newsletter I would like to remind everyone to take pride in their property and community as well as their home, make this community a place we can all call home and be proud of. If you have any suggestion's it would be helpful in making Indian Lake a beautiful and peaceful place to live.

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# **Amish Chicken Casserole**

# Ingredients:

- 1/4 cup salted butter
- 1/3 cup flour
- 1/2 teaspoon celery salt
- 3/4 teaspoon salt
- 2 cups milk, room temperature
- 2 cups chicken, cooked and chopped
- 2 cups corn kernels
- 1/4 cup butter cracker crumbs mixed with 1 tablespoon melted butter
- parsley, optional, to taste, for garnish

# **Directions:**

**Step 1** - Preheat the oven to 350 degrees F.

**Step 2**-Grease a 2-quart baking dish and set it aside.

**Step 3** -In a large skillet, melt the salted butter over medium heat.

**Step 4** -Sprinkle the melted butter with flour, stirring constantly until cooked, about 1 minute.

**Step 5** -Add the celery salt and salt to the butter mixture, stirring to combine.

**Step 6** -Slowly add the milk, whisking constantly until the butter mixture is combined.

**Step 7** -Bring the butter mixture to a simmer, whisking constantly until it is smooth, about 1 minute.

**Step 8** -Remove the butter mixture from the heat.

**Step 9** -Add the chicken and corn to the butter mixture, stirring to combine.

**Step 10** -Transfer the chicken mixture to the prepared baking dish.

**Step 11** -Sprinkle the cracker crumb mixture over the top.

**Step 12** -Bake, uncovered, until heated through and browned on top, about 25-30 minutes.

**Step 13** -Serve, garnished with the parsley.